HOME-BASED FOOD VENDORS

What foods can I safely make?

Home - Based food vendors can ONLY sell their products at a Farmers Market or Roadside stand.

BAKED GOODS

- Cookies, cakes, fruit pies, cupcakes, fruit breads, dessert bars, baguettes
- Products containing meat, poultry, and/or aquatic animals, non-baked dairy products, including cheese, butter, yogurt, non-baked, egg-containing products and fresh shell eggs

FRUITS AND VEGETABLES

- Unprocessed, whole, uncut produce, fermented vegetables

 i.e., vegetables placed in a brine (saltwater) solution in which bacteria produce lactic acid to acidify the
- Cut produce, raw sprouts, non-fermented pickled vegetables that do not require refrigeration, Garlic in oil mixtures, Herb and oil mixtures

(e.g., pickles, beets, etc.) that are acidified (i.e., vinegar added) and do not require refrigeration. Note: Vegetables that require the addition of any acid (e.g., vinegar) are NOT considered fermented.

CANNED FRUITS

Traditionally prepared fruit-based jams and jellies

product and do not require refrigeration

Fruit butters (i.e. apple, pear, pumpkin) and "low sugar" or "no sugar" jams and jellies

CANNED FOODS

- Only naturally acidic products (i.e. fruit based products like grape, strawberry, blueberry, etc.) some other non-chunky sauce products (e.g. barbecue sauce)

 Note: The pH of all canned food products should be verified before sale.
- Acidified and low- acid canned foods (hermetically sealed containers, e.g. canned vegetables, salsas, chutney, chow-chow, pickled), foods in vacuum packaging

SYRUPS

Honey, maple syrup, sorghum, and molasses

TREE NUTS AND LEGUMES

Peanuts, almonds, cashews, walnuts, pistachios, etc.

MEAT, POULTRY, SEAFOOD

ALL meat, poultry, or aquatic animal products

CANDIES AND CONFECTIONS

Caramels, chocolates, fudge, peanut brittle, chocolate-covered fruits and/or nuts, and bonbons

All HBV foods must have the following statement printed at a minimum type size of 10 points on product labels: "This product is home produced and processed and the production area has not been inspected by the State Department of Health."

For more information or questions: sjcindiana.com/health 574-235-9750 extension 3





